

## Blaauwklippen Barouche Magnum 2013 (31st)

This is an easy drinking, fruity and well-rounded blend displaying whiffs of caramel, milk chocolate and aniseed with a sweet lingering vanilla oak finish.

Enjoy with red meat, pasta and grilled food. Serve at 17° C

**variety** : Shiraz | 20% Malbec, 30% Zinfandel, 15% Cabernet Sauvignon, 35 Shiraz

**winery** : Blaauwklippen Vineyards

**winemaker** : Rolf Zeitvogel

**wine of origin** : Stellenbosch

**analysis** : alc : 13.62 % vol    rs : 8.9 g/l    pH : 3.61    ta : 4.9 g/l

**type** : Red    **body** : Full

**pack** : Bottle    **size** : 750ml    **closure** : Cork

**ageing** : Enjoy immediately or within 5 to 10 years of cellaring.

This wine is the winning blend of the 2014 Blaauwklippen Blending Competition. For the first time in the 31 year history of the Blaauwklippen Blending Competition, the winning glory had to be shared between 6 wine clubs, namely: Baronne Wynklub, Oude Molen Wynkring, Vaal Ja-Pe Wynproe Groep, Versapper, Weskus Wyngilde and last, but not least Wine 101.

**in the cellar** : Spontaneous fermentation with natural yeast and cold maceration before fermentation. Maturation in a combination of small oak barrels, wooden casks and stainless steel with staves.



### Blaauwklippen Vineyards

Stellenbosch

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[www.blaauwklippen.com](http://www.blaauwklippen.com)